



Bites to share,
the perfect way to start your afternoon
and discover the flavours of Cousinas

Bouchot mussels, herb aioli, fennel and brioche	€ 17
Txistorra, pointed pepper and sweet onion from the Cévennes	€ 14
Cod tempura with tikki masala	€ 18
Culatello di Zibello, aged premium cut from, Parma region	€ 24

3-course lunch — €48
Starter, main course and dessert

2-course lunch — €38
Starter and main course

Both starters +€15
Cheese instead of dessert +€5

STARTER

Seared mackerel, aubergine cream, pickled courgette,
Thai basil and sourdough
and/or

Rubia Gallega beef tartare, romaine lettuce, ajo blanco and bronze fennel

MAIN

Pan-fried kingfish on the skin, broccoli, green herb jus and
seaweed crumble
and/or

Mechelen cuckoo chicken two ways: slow-cooked with broad beans and
sea aster
crispy with barley, shiitake
and spring onion

DESSERT

Cheeses by Van Tricht, mango-cardamom-mustard seed compote
Suggested glass: Madeira Maderista Verdelho, Colheita 2014 — €18
and/or

Cherry-hibiscus espuma, peach ice cream, hazelnut crumble and fresh
cherries.